



## Molly's Butter Glazed Radishes

Adapted from Molly Stevens ([All About Braising](#)) as seen on [Orangette](#)

- 1 pound radishes
- 2 tablespoons butter
- 1/3 cup water
- 1/8 teaspoon sugar
- 1/4 teaspoon kosher salt

If your radishes are not already trimmed, trim the roots and greens. Soak the radishes for 10 minutes in a bowl of water to loosen any dirt then drain the water and scrub the radishes.

Place the radishes in a single layer in a 10 inch skillet. Add the butter, water, salt, and sugar and bring to a simmer. Cover the skillet and continue to simmer for 20 to 30 minutes or until a paring knife can easily pierce the radishes.

Remove the lid and carefully shake the skillet to roll the radishes all around the sauce. Continue simmering another 5 to 10 minutes or until the liquid cooks down to a glaze that coats the radishes, increasing the heat if necessary.

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